What Is Claimed Is:

1. An article suitable for heating a food by microwave energy comprising a substrate supporting a susceptor material for converting microwave energy to heat wherein:

(i) a central portion of the susceptor material is centered on a supporting surface of the substrate and

(ii) on the basis of an equal amount of striking microwave energy an area encompassing the central portion of the susceptor material converts more microwave energy to heat in comparison to an equal area adjacent edges of the susceptor material wherein a gradient of susceptor material effectiveness is present in at least a portion of a line which extends from a central area of the susceptor material or from a midpoint of susceptor material to a terminal edge.

2. The article of claim 1 which is a food support packaging article.

3. The article of claim 1 which is ovenware.

4. The article of claim 1 with a gradient of susceptor material effectiveness extending from the central portion of the susceptor material to edges of the material.

5. The article of claim 4 wherein the gradient comprises a different thickness of susceptor material.

6. The article of claim 4 wherein the gradient comprises a different concentration of susceptor material.

7. The article of claim 4 wherein the gradient comprises a different concentration of a blocking agent.

8. The article of claim 4 wherein the gradient comprises both a different thickness and a different concentration of susceptor material.

9. The article of claim 1 wherein the area of susceptor material comprises a circle.

10. The article of claim 1 wherein the area of susceptor material comprises a rectangle.

11. A method of heating a food product comprising subjecting the food product to microwave energy wherein the food is positioned on a substrate supporting a susceptor material for converting microwave energy to heat wherein:

(i) a central portion of the susceptor material is centered on a supporting surface of the substrate and

(ii) on the basis of an equal amount of striking microwave energy an area encompassing the central portion of the susceptor material converts more microwave energy to heat in comparison to an equal area adjacent edges of the susceptor wherein a gradient of susceptor material effectiveness is present in at least a portion of a line which extends from a central area of the susceptor material or from a midpoint of susceptor material to a terminal edge.

12. The method of claim 11 with a gradient of susceptor material effectiveness extending from the central portion of the susceptor material to edges of the material.

13. The method of claim 12 wherein the gradient comprises a different thickness of susceptor material.

14. The method of claim 12 wherein the gradient comprises a different concentration of a blocking agent.

15. The method of claim 12 wherein the gradient comprises a different concentration of susceptor material.

16. The method of claim 12 wherein the gradient comprises both a different thickness and a different concentration of susceptor material.

17. The method of claim 11 wherein the area of susceptor material comprises a circle.

18. The method of claim 11 wherein the area of susceptor material comprises a rectangle.

19. The method of claim 11 wherein the food product is pizza.

20. The method of claim 11 wherein the food product is lasagna.

21. A food packaging article comprising:

(a) a substrate supporting a susceptor material for converting microwave energy to heat wherein:

(i) a central portion of the susceptor material is centered on a supporting surface of the substrate and

(ii) on the basis of an equal amount of striking microwave energy an area encompassing the central portion of the susceptor material converts more microwave energy to heat in comparison to an equal area adjacent edges of the material, wherein a gradient of susceptor material effectiveness is present in at least a portion of a line which extends from a central area of the susceptor material or from a midpoint of susceptor material to a terminal edge,

(b) a food positioned on the susceptor material.

(c) a covering surrounding a surface of the food not positioned on the surface.

22. The food packaging article of claim 21 wherein the food is pizza.

23. The food packaging article of claim 21 wherein the food is lasagna.

24. A method of making a food support packaging article comprising the steps of:

(a) forming a substrate supporting a susceptor material for converting microwave energy to heat wherein:

(i) a central portion of the susceptor material is centered on a supporting surface of the substrate and

(ii) on the basis of an equal amount of striking microwave energy an area encompassing the central portion of the susceptor material converts more microwave energy to heat in comparison to an equal area adjacent edges of the susceptor material wherein a gradient of susceptor material effectiveness is present in at least a portion of a line which extends from a central area of the susceptor material or from a midpoint of the susceptor material to a terminal edge,

(b) positioning a food product on the susceptor material and

(c) applying a wrapping on the food.

25. The method of claim 24 with an added step of freezing the food product.

26. The method of claim 24 wherein the food product is pizza.

27. The method of claim 24 wherein the food product is lasagna.

28. A method of preparing a food packaging article comprising:

(a) preparing a substrate supporting a susceptor material for converting microwave energy to heat wherein:

(i) a central portion of the susceptor material is centered on a supporting surface of the substrate and

(ii) on the basis of an equal amount of striking microwave energy an area encompassing the central portion of the susceptor material surface area converts more microwave energy to heat in comparison to an equal area adjacent edges of the susceptor material wherein a gradient of susceptor material effectiveness is present in a least a portion of a line which extends from a central area of the susceptor material or from a midpoint of susceptor material to a terminal edge,

(b) positioning a food product on the susceptor material and

(c) applying a covering to surround the food product on a surface which does not face the susceptor material.

29. The method of claim 28 wherein the food is pizza.

30. The method of claim 28 wherein the food is lasagna.